



ASPECT CLUB

CEDARCREEK ESTATE WINERY

BLOCK 3 | 2020 { VINTAGE }

RIESLING CERTIFIED ORGANIC

Block 3 is one of our favourite blocks because of its age and the interesting flavour profiles it can display. The block was harvested using a “three pick” approach – the later picks allowed time for the sugars, flavour profile and acidity to develop even more.

TASTING NOTES:	Aromas of ripe stone fruit with a balance of sugar and acidity.
VARIETY:	100% Riesling
FERMENTATION:	50% stainless steel, 33% German oak stuck, 17% French oak barriques
AGING:	6 months on lees post-fermentation
VINTAGE:	The dry, hot summer produced good growth permitting the fruit to ripen with incredible flavor intensity.
ALCOHOL / TA	11.5% / 9.5g/L
CELLAR:	Now through 2031



ORGANIC WINE / VIN BIOLOGIQUE
CERTIFIED BY ECOCERT CANADA / CERTIFIÉ PAR ECOCERT CANADA